



Gas Range

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GE Answer Center®
800.626.2000

#49-4992

Model JGSP10GEK

GE Appliances

EFFDATE

01-09-89

5-11-89

49-4992

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located on the front frame behind the storage drawer front. See pages 6 and 7.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 26. It lists causes of minor operating problems that you can correct yourself.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.*
3. Extinguish any open flame.
4. Immediately call your gas supplier.

*Don't turn electric switches on or off because sparks may ignite the gas.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer and requires businesses to warn customers of potential exposure to such substances.

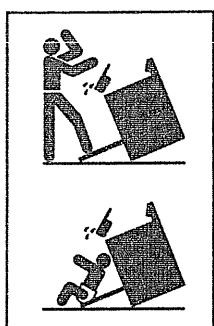
Gas appliances can cause minor exposure to three of these substances, namely benzene, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly-grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the

ANTI-TIP bracket supplied. To check if the bracket is installed and engaged properly, remove the drawer and inspect the rear leveling leg. Make sure it fits securely into the slot in the bracket.

If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the bracket when you push the range back.

- Be sure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.
- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.

- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used. Your range can be converted for use on either type of gas.

- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- Don't leave children alone or unattended where a range is hot or in operation. They could be seriously burned.

- Don't allow anyone to climb, stand or hang on the oven door, storage drawer or range top. They could damage the range and even tip it over causing severe personal injury.

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.

- Never wear loose fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

- Never use your appliance for warming or heating the room. Prolonged use of the range without adequate ventilation can be hazardous.

- Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

- Do not store flammable materials in an oven or near the cooktop.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Surface Cooking

- Always use the LITE position when igniting top burners and make sure the burners have ignited.

- Never leave surface burners unattended at HI flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.

- Adjust top burner flame size so it does not extend beyond the edge of the cooking utensil. Excessive flame is hazardous.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Read all instructions before using this appliance.

- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting utensils. Do not use a towel or other bulky cloth in place of a pot holder.

- To minimize the possibility of burns, ignition of flammable materials, and spillage, turn the cookware handles toward the side or back of the range without extending over adjacent burners.

- Always turn surface burner to OFF before removing utensil.

- Carefully watch foods being fried at HI flame setting.

- Never block the vents (air openings) of the range. They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion.

- Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.

- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.

- Always heat fat slowly, and watch as it heats.

- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

- Use proper pan size—Avoid pans that are unstable or easily tipped. Select utensils having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

- Use only glass cookware that is recommended for use on gas burners.

- Keep all plastics away from top burners.

- To avoid the possibility of a burn, always be certain that the controls for all burners are at OFF position and all grates are cool before attempting to remove a grate.

- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

- If range is located near a window, do not use long curtains which could blow over the top burners and create a fire hazard.

- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- Do not use oven for a storage area.

- Stand away from the range when opening the door of a hot oven. The hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Place oven shelves in desired position while oven is cool.

- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.

- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.

- Use only glass cookware that is recommended for use in gas ovens.

- When using cooking or roasting bags in oven, follow the manufacturer's direction.

- Always remove broiler pan from the oven as soon as you finish broiling. Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

• Make sure broiler pan is in place correctly to reduce the possibility of grease fires.

• If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

Self-Cleaning Oven

• Do not clean the door gasket before reading special cleaning instructions on page 20. The door gasket is essential for a good seal. Be careful not to rub, damage or move it.

• Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

• Remove the broiler pan and other cookware before self-cleaning the oven.

Cleaning Your Range

• Clean only parts listed in this Use and Care Book.

• Keep range clean and free of accumulations of grease or spillovers which may ignite.

If You Need Service

• Read "The Problem Solver" on page 26 of this book.

• Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Flooring under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care.

Do not install the range over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch-thick plywood between the range and carpeting.

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

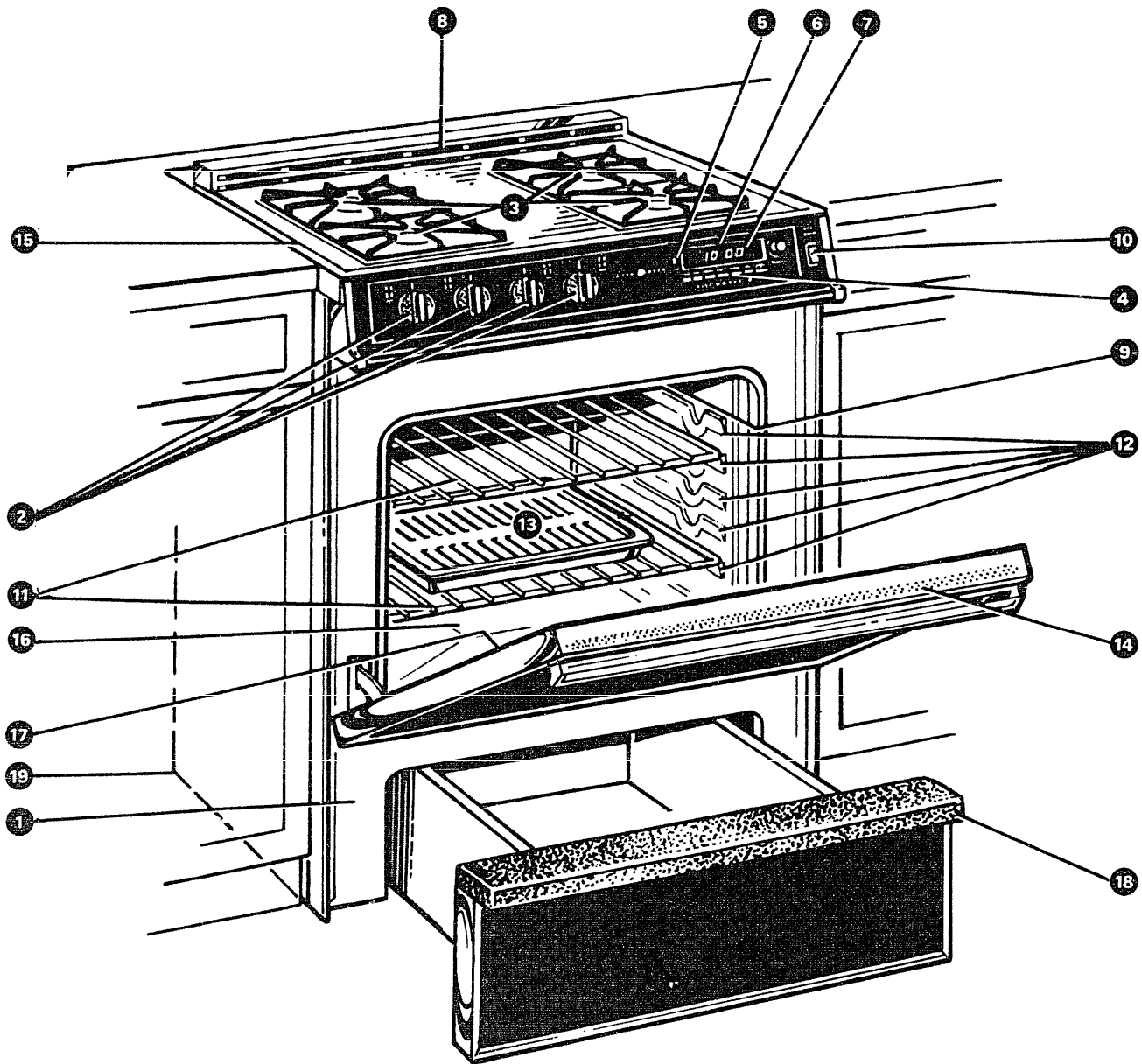
Leveling the Range

Leveling legs are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor.

To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

One of the rear leveling legs will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling leg that is to be installed into the ANTI-TIP bracket.

Features of Your Range



Model JGSP10GEK with Brushed Chrome Cooktop

Feature Index	Explained on page
1 Model and Serial Numbers (in burner box under cooktop)	2
2 Surface Burner Controls	8
3 Surface Burners, Grates and Chrome Drip Pans	8, 16, 17
4 Electronic Controls Automatic Oven Timer (turns your oven on and off for you automatically) Clock Minute/Second Timer (lets you time any kitchen function, even when the oven is in use)	10, 11 11 10 10
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Surface Cooking

Automatic Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

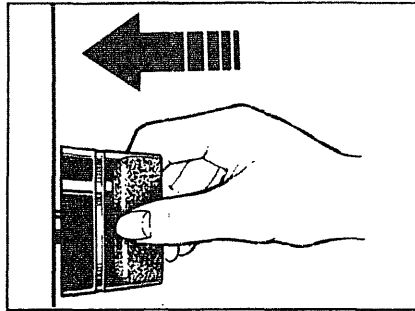
In case of a power outage, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use **extreme caution when lighting burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

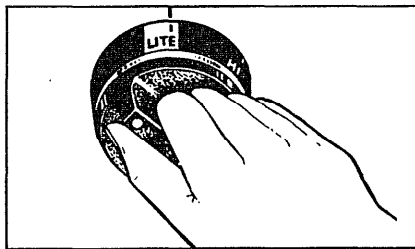
Surface Burner Controls

Knobs that turn the surface burners on and off are marked as to which burners they control.

To Light a Surface Burner



Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



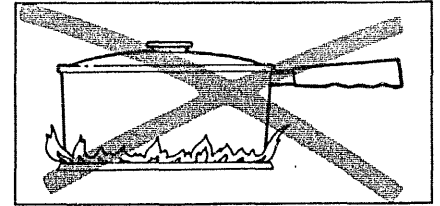
After the burner ignites, turn the knob to adjust the flame size.

After Lighting a Burner

- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Select Flame Size

The flame size on a gas burner should match the cookware you are using.



NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handles.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Using Your Oven

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled wool pad after each use keeps aluminum cookware looking shiny new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Automatic Ignition

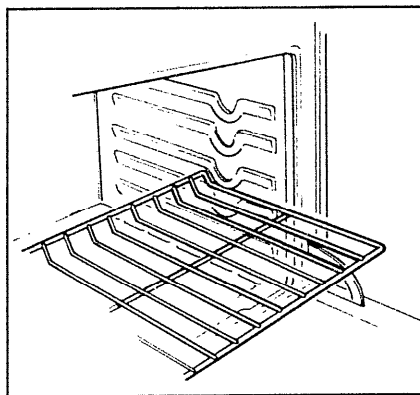
The oven burner and broil burner on your range are lighted by electric ignition.

To light either burner, push the button for the desired function and turn the SET knob until the desired temperature is displayed. The burner should ignite within 60 seconds.

Power outage?

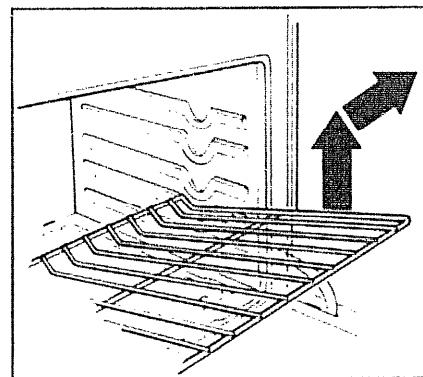
The oven and broiler burners on this range will not light in the event of an electrical power outage. **Do not attempt to light them manually with a match.**

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the "stop" position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

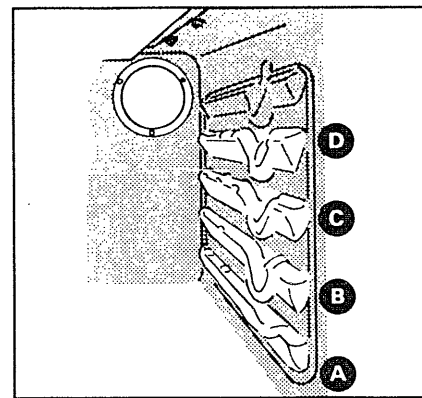


To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past "stop" on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



(continued next page)

Using Your Oven

(continued)

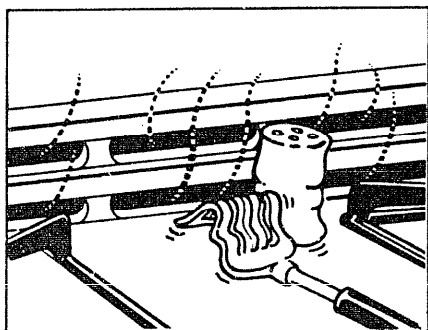
Oven Light

Use the switch on the control panel to turn the light on and off.

Oven Vent

Your oven is vented through ducts at the rear of the range (see page 6). Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- Vent openings and nearby surfaces may become hot. Do not touch them.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

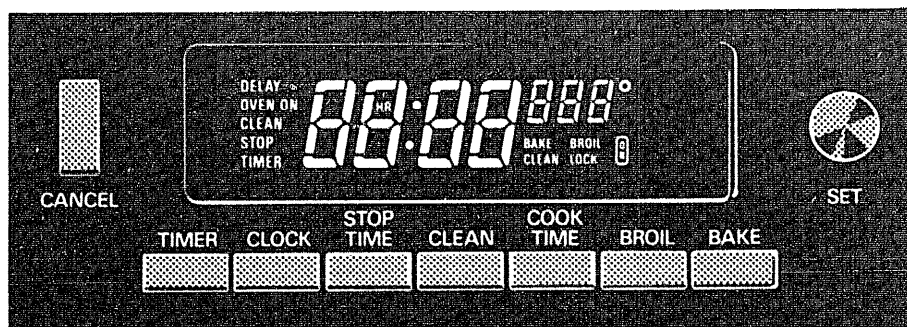


- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. To prevent this, open the oven door for the first minute of oven heat-up to let the moist air out.

Electronic Controls



Oven "On" Indicator

Word "ON" is displayed when BAKE or BROIL button is energized, goes out when CANCEL button is pushed or when oven burner shuts off automatically.

The oven operation is controlled electronically. The following instructions tell you how to operate the electronic controls.

To Set the Clock

1. Push CLOCK button.
2. Turn SET knob to correct time of day. Clock is now set. The clock must be set to the correct time of day for accurate automatic oven timing operations.

To Set the Minute/Second Timer

1. Push TIMER button.
2. Turn SET knob to desired amount of time (up to 9 hours and 59 minutes). The Minute/Second Timer will immediately begin to count down.
3. When time is up, the End-of-Cycle Tone (3 long beeps) will sound and the display will again show the time of day.

Note: The Minute/Second Timer is a reminder only and will not operate the oven.

You can use the Minute/Second Timer whether or not the oven is being used. The Minute/Second Timer does not interfere with oven operations.

To Cancel the Timer

Push and hold TIMER button for three seconds. This will clear the Minute/Second Timer function.

To Bake

1. Push BAKE button.
2. Turn SET knob until desired temperature is displayed.

A one-second beep will sound when the oven has preheated to and stabilized at selected temperature.

3. When finished baking, push CANCEL button.

Note: To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown while you hold the BAKE button. The actual oven temperature will be shown after a few seconds.

You can push the CLOCK button to display time of day without cancelling the oven operation.

You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

To Broil

1. Push BROIL button.
2. Turn SET knob until your choice of HI BROIL or LO BROIL is visible in the display.

When finished broiling, push the CANCEL button.

Automatic Oven Timer

The oven timer will automatically start and stop your oven cooking or self-cleaning operation for you.

For automatic oven cooking:

1. Push COOK TIME button.
2. Turn SET knob to set length of baking time.
3. Push BAKE button.
4. Turn SET knob to set desired temperature.

When cook time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone will sound and the oven will turn off.
- You can push the CLOCK button to display time of day without cancelling the oven operation.

To Delay Starting an Automatic Oven Operation

If a delayed cooking operation is desired:

1. Push COOK TIME button.
2. Set length of baking time with SET knob.
3. Push STOP TIME button.
4. Turn SET knob to time of day when baking should be completed.

Stop time must be equal to or greater than the cook time plus the current time of day.

5. Push BAKE button.
6. Turn SET knob to desired temperature.

When stop time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

Caution: Never let food sit in the oven for more than 4 hours before cooking starts. Room temperature is ideal for the growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

Note: You can push the STOP TIME button to find out when the oven will turn off. Push and hold the COOK TIME button to find out when the oven will turn on.

If a delayed self-cleaning oven operation is desired, see page 21.

How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

Tones

End-of-Cycle Tone (3 long beeps—one second on, one second off): shows that a timed oven operation has reached STOP TIME or that the Minute/Second Timer has counted down.

Attention Tone (series of short beeps, 1/4-second on, 1/4-second off, until proper response is given): will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.

Notification Tone (single, one-second beep): indicates oven has stabilized at selected temperature.

Key Tone (single, 1/10-second beep): sounds when any button is pushed.

Function Error Tone (series of very rapid beeps, 1/8-second on, 1/4-second off): display will show a failure code. Cancel Function Error Tone by pushing the CANCEL button. If the Function Error Tone starts again (after about 15 seconds), call for service. Disconnect the range electrical supply to stop the tone.

If the function error occurred while you were programming the Electronic Control, push the CANCEL button and try again.

To Cancel the Tone... If you don't want an audible tone when you push a button, you can eliminate the Key Tone by pushing and holding the CANCEL button until you hear a short beep (in approximately two seconds). To activate the tone again, push and hold the CANCEL button once more until you hear a short beep. Cancelling or activating the tone should only be done when there is no oven operation programmed.

Pushing the CANCEL button will clear all functions except the Clock and Minute/Second Timer.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.
2. Close oven door.
3. Push the **BAKE** button and turn the **SET** knob until desired temperature is displayed. If preheating is desired, do not put food in the oven until a one-second beep sounds to tell you the oven has stabilized at the selected baking temperature.
4. Open door and place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
5. Close oven door.
6. Check food for doneness at minimum time on recipe. Cook longer if necessary. Push **CANCEL** button and remove food.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- If moisture is noticeable on the front of the oven or on the glass door when first turning on the oven, leave the oven door ajar for a few minutes or until the oven is warm.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.
- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. **Do not place foil on the oven bottom.**

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

1. Preheating is very important when using temperatures below 225°F and when baking foods such as biscuits, cookies, cakes and other pastries. After pushing the **BAKE** button and turning the **SET** knob to the desired temperature, be sure to wait for the one-second beep before putting food into the oven.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

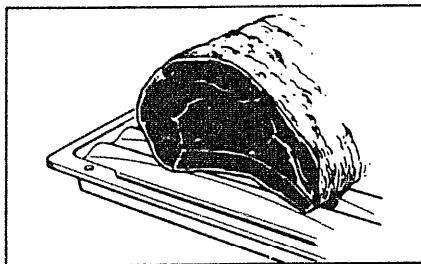
3. Dark or non-shiny finishes, also glass and Pyroceram® cookware, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix. Or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Dark metal or glass gives deepest browning.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruiteakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	If baking four layers use shelves B and D.
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25 to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	45-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting

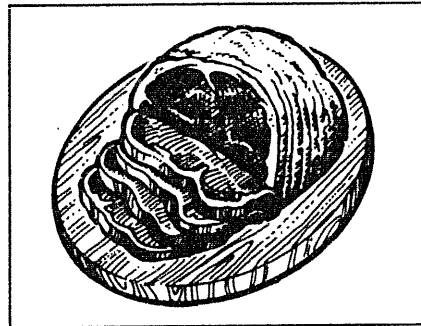
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these steps:

Step 1. Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Push BAKE button and turn SET knob until desired temperature is displayed. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat Tender cuts; rib, high quality sirloin tip, rump or top round* Lamb leg or bone-in shoulder* Veal shoulder, leg or loin* Pork loin, rib or shoulder* Ham, pre-cooked Ham, raw *For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.	325°	Rare:	3 to 5-lbs. 24-33	6 to 8-lbs. 18-22	130°-140°
		Medium:	35-39	22-29	150°-160°
		Well Done:	40-45	30-35	170°-185°
	325°	Rare:	21-25	20-23	130°-140°
		Medium:	25-30	24-28	150°-160°
		Well Done:	30-35	28-33	170°-185°
	325°	Well Done:	35-45	30-40	170°-180°
	325°	Well Done:	35-45	30-40	170°-180°
	325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°
	325°	Well Done:	Under 10 lbs.	10 to 15-lbs.	
27-35			24-27	170°	
Poultry Chicken or Duck Chicken pieces Turkey	325°	Well Done:	3 to 5-lbs. 35-40	Over 5 lbs. 30-35	185°-190°
	375°	Well Done:	30-35		185°-190°
	325°	Well Done:	10 to 15-lbs.	Over 15 lbs.	In thigh:
			18-25	15-20	185°-190°

Broiling

Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

The oven door should be closed during broiling.

How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8-inch thick.

2. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.

3. Close the oven door.

4. Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed. Note: Chicken and ham are broiled at LO BROIL in order to cook food through without over-browning it.

5. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

6. Push CANCEL button. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Broiling Tips

• Use tongs to turn meat over—pierced meat loses juices.

• Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

Broiling Guide

Food	Quantity and/or Thickness	HI or LO Broil	Shelf Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	HI	D	5	2½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	HI	D	8-9	6-7	Space evenly. Up to 9 patties take about same time.
Beef Steaks Rare	1-in. thick (1 to 1½-lbs.)	HI	D	9	7	Steaks less than 1-inch cook through before browning. Pan frying is recommended. Slash fat.
Medium Well Done			D	12-13	6-7	
Rare			D	13	8-9	
Medium Well Done	1½-in. thick (2 to 2½-lbs.)		D	10	6-7	
Rare			D	15	9-12	
Well Done			D	25	16-18	
Chicken (450°)	1 whole (2 to 2½-lbs.), split lengthwise	LO	B	28-30	18-20	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2-4 slices 1 pkg. (2) 2-split	HI	D	2-3	½-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
			D	3-4		
Lobster Tails (6 to 8-oz. each)	2-4	HI	C	3-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	HI	D	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1-in. thick	LO	C	8	8	Increase times 5-10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (½ in.) 2 (1-in. thick), about 1 lb.	HI	D	10-12	4-5	Slash fat.
			C	12-13	8-9	
Lamb Chops Medium Well Done	2 (1 in.) about 10 to 12-oz.	HI	D	8	4-7	Slash fat.
Well Done			D	10	10	
Medium Well Done			D	10	4-6	
	2 (1½ in.), about 1 lb.		C	17	12-14	
Wieners, similar precooked sausages, bratwurst	1-lb. pkg. (10)	HI	D	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Control Panel

It's a good idea to wipe the control panel clean after each use of the oven. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. If knobs are removed, do not allow water to run down the inside surface of the glass while cleaning. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

Brushed Chrome Finish

Clean the brushed chrome top with warm, soapy water or an all-purpose household cleaner and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

Burner Grates

Porcelain enameled burner grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're seated properly over the burners.

To get rid of burned-on food, soak the grates in a slightly diluted liquid cleanser or use a plastic or nylon scouring pad.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

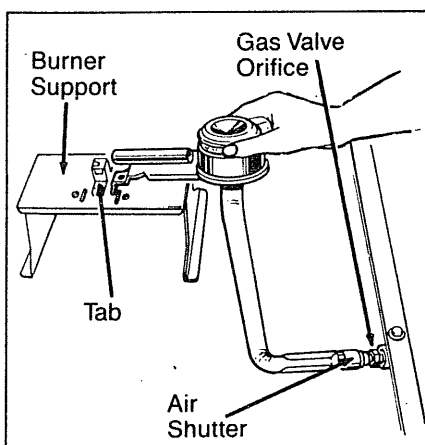
Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

Clean the burners routinely and especially after bad spillovers which could clog these holes. Burners lift out for cleaning.

Note: A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw.



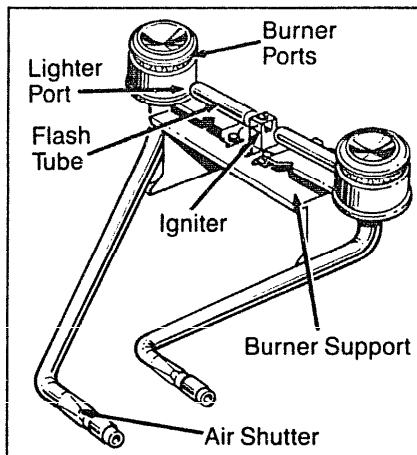
To remove burners:

1. Grasp burner head and tilt it to the right to release the two tabs from slots in the burner support.
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice.

To remove burned-on food, soak the burner in a solution of a product used for cleaning the inside of coffee makers. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water or a mild abrasive cleanser and a damp cloth.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the caustic action of the dishwasher detergent can damage the burner heads.

Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes.



To replace burners:

1. Slip the air shutter over the gas valve orifice.
2. Lower the burner assembly and hook the tabs in the slots in the burner support.
3. Be sure both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the igniter to the burner.

Drip Pans

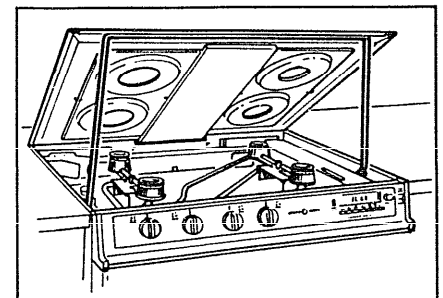
Remove the grates and lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleaner or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

Do not attempt to clean the drip pans in the self-cleaning oven.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

Be sure all burners are turned off before raising the cooktop. Then remove the grates and drip pans, grasp the two front burner wells and lift up. Dual support rods will hold the cooktop up while you clean underneath it.

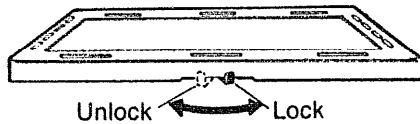
After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

(continued next page)

Care and Cleaning (continued)

Removable Oven Bottom

The oven bottom can be removed to make cleaning easier after heavy spillovers and to enable you to reach the oven burner.



To remove:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.

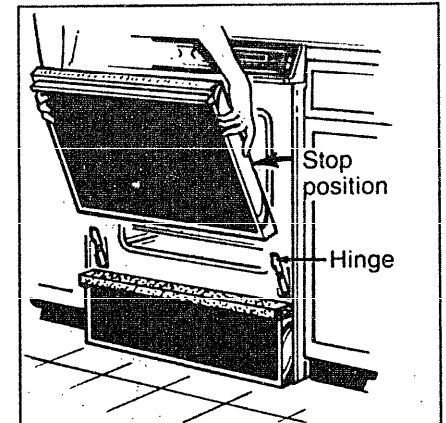
The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acid in content such as milk, tomato or sauerkraut, and sauces with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any boilovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom allow the oven to cool first. You can clean the bottom with soap and water, a mild abrasive cleanser, soap-filled abrasive pads or use the self-clean cycle.

Lift-Off Oven Door

The oven door is removable to make the interior more accessible during replacement of the lamp bulb.



To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

Note: Be careful not to place hands between the spring hinge and the oven door frame as the hinge could snap back and pinch fingers.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Broiler Pan & Rack

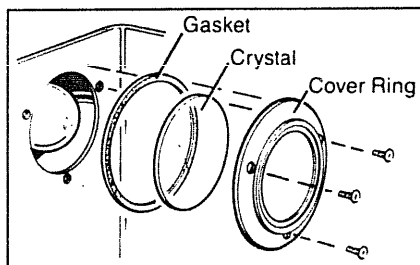
After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.

Oven Light Bulb

The light bulb is located in the upper right corner of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.



To remove:

- Remove the 3 screws in the lamp cover.
- Detach lamp cover and remove bulb.

To replace:

- Put in a new 40-watt appliance bulb. (Note: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.)
- Install lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electrical power to the range.

Care and Cleaning (continued)

Operating the Self-Cleaning Oven

Programmed Cleaning Time:
3½ hours

Prepare the Oven Before Setting the Controls

The range must be completely cool in order to set the self-clean cycle.

Step 1:

Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

Step 2:

Remove the oven bottom panel (see page 18) if it is excessively soiled. Clean it and put it back in the oven. Too much soil on oven bottom may cause smoking during the cleaning cycle. The bottom must be in place during the self-clean cycle.

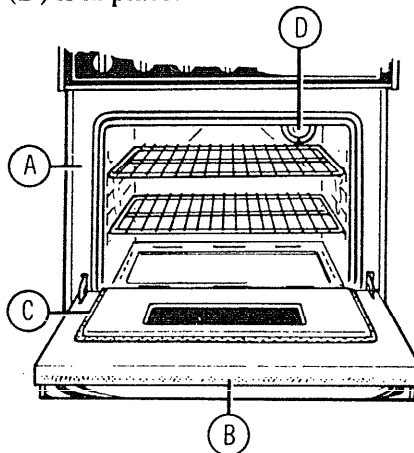
Step 3:

Clean spatters or soil on the oven front frame (A), under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

Do not let water run down through openings in the top of the door (B).

Clean the door gasket (C) using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will prevent excessive soil build up. Do not rub the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace it.

Make sure the oven light bulb cover (D) is in place.



- A. Oven Front Frame
- B. Openings in Door
- C. Oven Door Gasket
- D. Oven Light Bulb Cover

Step 4:

Close the oven door and make sure the oven light is off.

Chrome drip pans from the top of your range should never be cleaned in the self-cleaning oven.

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.

A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

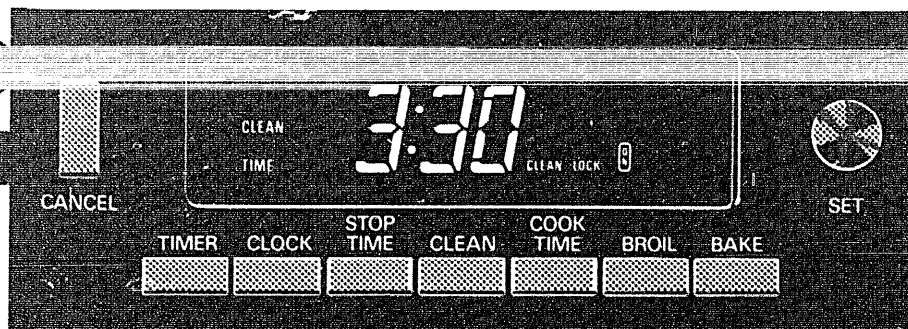
Important

The oven door must be closed and all controls must be set correctly for the clean cycle to work properly. To help you understand how the clean cycle works, the stages of the cycle are noted below.

1. You set the controls.
2. The words "CLEAN TIME" are displayed. Turn SET knob until 3:30 appears. The oven begins to heat, the door locks automatically and the word "LOCK" is displayed.

If the oven door is not closed, the word "DOOR" is displayed and the oven beeps continuously. Close the door, touch CANCEL and begin again.

3. When the 3½ hour clean cycle is over, the word "CLEAN" goes out and the oven begins to cool.
4. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.



Set the Oven for Cleaning

The range must be completely cool in order to set the self-clean cycle.

1. Push the CLEAN button.
2. Turn SET knob in the clockwise direction about 1/2 turn. The display will show "3:30."

The words "CLEAN TIME" will be displayed on the left. Within 20 seconds, the words "CLEAN LOCK" will be displayed on the right.

Note: You can find out when the clean cycle will be finished by pushing the STOP TIME button.

The word "DOOR" is displayed when you try to set a clean cycle with the door open or when the oven temperature is too high.

To Set a Delayed Start

1. Push STOP TIME button.
2. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3 1/2 hours later than current time of day).
3. Push the CLEAN button.
4. Turn SET knob in the clockwise direction about 1/2 turn.

The words "DELAY CLEAN" will be on in the display until the clean cycle starts. After the clean cycle starts, the word "CLEAN" will be on in the display.

Note: During a delayed self-clean operation you can find out when the oven turns on by pushing and holding the CLEAN button.

To Stop a Clean Cycle

1. Press the CANCEL button.
2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

You will not be able to open the door right away unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait one minute and try again.

After Self-Cleaning

1. When a clean cycle is finished, the word "CLEAN" will be off in the display.
2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

You will not be able to open the door unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait about one minute and try again.

You may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that can not be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

Care and Cleaning

Operating the Self-Cleaning Oven (continued)

Questions and Answers

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. Yes, but carefully, and only with a clean sponge to soak the soiled area with hydrogen peroxide. See page 20.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil. Press the CANCEL button. Open windows to rid room of smoke. Wait until the oven has cooled (about 20-30 minutes) and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

Cleaning Guide

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle detergent on rack and pan. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Metal, including Side Trims, Trim Strips and Brushed Chrome Cooktop	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Surface* including Oven Frame, Inside Oven Door and Removable Oven Bottom	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Oven Gasket	<ul style="list-style-type: none"> • Hydrogen Peroxide 	Soak with hydrogen peroxide. Frequent soaking helps prevent soil build-up. Do not rub. See self-clean section for more information.
Oven Liner	<ul style="list-style-type: none"> • Soap and Water 	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Shelves	<ul style="list-style-type: none"> • Soap and Water 	Shelves can be soaked in dishwasher or cleaned by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but will lose some luster and discolor.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) 	Clean as described below or in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN as they will discolor. Wipe all chrome drip pans after each cooking so unnoticed spatter will not burn on next time you cook. To remove burned-on spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.
Burner Grates	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad (Non-metallic) 	Lift out when cool. Soak 5-10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles. DO NOT CLEAN IN SELF-CLEANING OVEN.
Aluminum Surface Burners	<ul style="list-style-type: none"> • Solution for Cleaning Inside of Coffee Makers • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 17). Fill a non-aluminum pan with water to cover the burner head. Boil burner head down in a solution of hot water and product for cleaning inside of coffee makers, such as Dip-It brand. Remove burner and rinse. Wipe away any remaining soil with a cloth or soft brush. Drain out water and dry burners in a warm oven for 30 minutes before returning them to the range. DO NOT CLEAN IN SELF-CLEANING OVEN OR IN DISHWASHER. Do not use all-purpose cleaners, ammonia, powder cleansers or oven cleaners—they can scratch or discolor aluminum.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

Minor Adjustments You Can Make

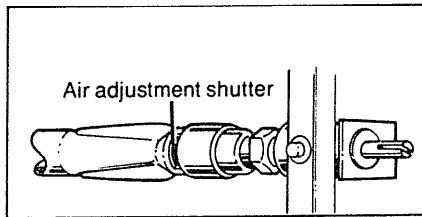
Surface Burner Air Adjustment Shutters

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

When the right amount of air flows into the burner, the flame will be steady, relatively quiet and have approximately 3/4" sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

With not enough air, you won't see any sharp blue cones in the flame, you may see yellow tips, and soot may accumulate on pots and pans.

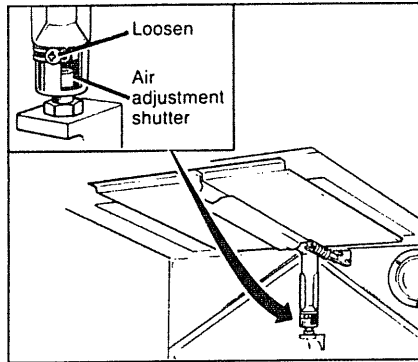


The air adjustment shutters set on the hood of the valves and are positioned on the burner tubes by friction fit.

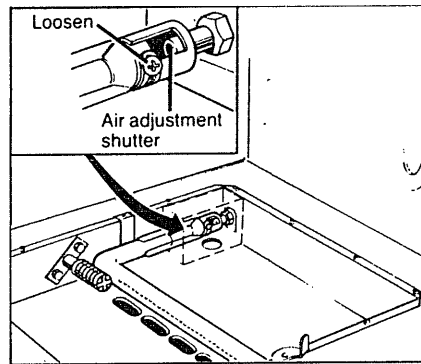
To adjust the flow of air to the burners, apply a blade-type screwdriver against the friction-fit shutters and push to rotate the shutters, allowing more or less air into the burner tubes as needed.

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

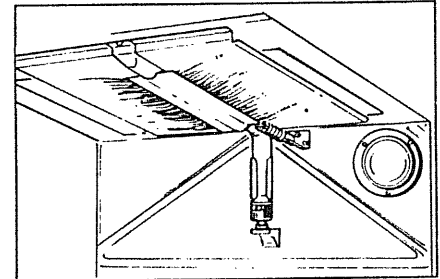


The air adjustment shutter for the top (broil) burner is in the center of the rear wall of the oven.

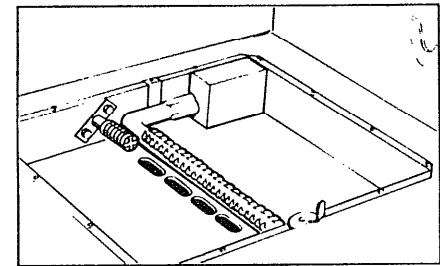


The shutter for the bottom (oven) burner is near the back wall behind the storage drawer.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flame for the top (broil) burner should be steady with approximately 1-inch blue cones and should not extend out over the baffle edges.



To determine if the bottom (oven) burner flame is proper, remove the oven bottom (see page 18) and the burner baffle. The flame should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flame will resettle.

Oven Thermostat Adjustment

The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this test should give you an idea of how much the temperature should be changed.

To adjust temperature:

1. Push the **BAKE** button.
2. Select a temperature between 500°F. and 550°F. with the **SET** knob.
3. Quickly (within two seconds, before the **BAKE** function energizes) push and hold the **BAKE** button for about 5 seconds.

The display will show number of degrees difference between the original factory temperature setting and the current temperature setting. If the oven temperature has never been adjusted, the display will read 00.

4. Turn the **SET** knob to adjust the temperature in 5°F. steps. You can raise it 35°F. or lower it 35°F. A minus sign (–) before the number means that the oven will be cooler by the displayed amount of degrees. If the control beeps and flashes, push the **CANCEL** button and start over.
5. When you have made the desired adjustment, push the **CLOCK** button to go back to the time of day display or to use your oven as you would normally.

Note: The adjustment described above will not change the self-clean temperature.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
TOP BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Gas supply not connected or not turned on. • Check for power outage. • Pan sitting on burner grate may be partially blocking the free air flow needed for combustion. Remove pan and try again. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not seated properly on burner supports. Reinstall them—see page 17.
SURFACE BURNER KNOBS WILL NOT TURN	<ul style="list-style-type: none"> • To turn from OFF position, push the knob in and then turn.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Make sure thermostat capillary bulbs (located in upper portion of oven) are securely held by the mounting clips, are not touching oven sides, and are not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • Electronic Controls set incorrectly. Review pages 10 and 11. • Check common baking, roasting and broiling problems on pages 12-15.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Check for power outage.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • STOP TIME must be more than 3½ hours later than START TIME. • Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutters—see page 24.

If you need more help...call, toll free:
GE Answer Center®
800.626.2000
consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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